

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO	33	1	No
THE DECKS HAD MISSING AND RECEDING GROUT, MAKING CLEANING DIFFICULT.				
Work in progress to rectify				
2	LIDO	37	0	No
CONDENSATE WAS NOTED ON THE DECKHEAD NEXT TO THE SOILED LANDING AREA AT THE WAREWASH MACHINE.				
Operators re-instructed on the correct procedure. Sous Chef to monitor this area to ensure a non reoccurrence of this problem.				
3	POTABLE WATER	*	0	No
THE RECORD KEEPING AND DOCUMENTATION WERE EXCELLENT TODAY.				
4	MAIN GALLEY DECK 6	33	1	No
PEELING SEALANT WAS NOTED ON THE BULKHEAD NEAR THE GRILLS IN THE SERVICE LINE AREA.				
All sealants in this area have been replaced.				
5	MAIN GALLEY DECK 6	33	1	No
CRACKED DECK TILES WERE NOTED IN THE PASTRY WALK-IN REFRIGERATOR.				
Work in progress to rectify				
6	CREW GALLEY	33	1	No
THE BULKHEAD BEHIND THE FLAT TOP GRILL WAS SOILED WITH GREASE.				
Crew Cook re-instructed on the correct procedure for cleaning this area. Sous Chef to monitor this area to ensure a non reoccurrence of this problem				
7	CREW GALLEY	26	0	Yes
THREE KNIFE BLADES WERE SOILED WITH FOOD RESIDUE.				
All crew galley personnel re-instructed on USPH and Company Regulation in regards to procedure following the use of any utensils.				
8	CREW GALLEY	25	0	No
A WET WIPING CLOTH WAS NOTED ON THE HANDWASH SINK.				
Crew Cook re-instructed on the correct procedure for cleaning this area. Sous Chef to monitor this area to ensure a non reoccurrence of this problem				
9	CREW GALLEY	16	0	Yes
CUT MELONS WERE NOTED IN THE WALK-IN REFRIGERATOR WITH AN INTERNAL TEMPERATURE OF 58°F. THE STANDARD PRACTICE ON BOARD IS TO CUT THE MELONS AND THEN PLACE THEM IN THE BLAST CHILLER FOR RAPID COOLING, BUT THIS WASN'T DONE TODAY. IT WAS STATED BY THE CHEF THAT THE MELONS HAD BEEN CUT AT 9:00 AM FOR LUNCH SERVICE AND THE TEMPERATURES WERE TAKEN AT 10:15 AM. THE MELONS WERE DISCARDED IMMEDIATELY.				
All crew galley personnel re-instructed on USPH and Company Regulations in regards to procedures for Blast Chilling food following preparation and before normal refrigerations occur. Executive Chef and Sous Chefs to monitor constantly.				
10	CREW GALLEY	15	5	Yes
THREE CANS OF TOMATOES AND ONE CAN OF MASHED POTATOES WERE FOUND ON A PREPARATION TABLE TO BE USED FOR LUNCH SERVICE WITH MULTIPLE DENTS ON THE TOP SEAMS OF THE CANS.				
All Food and Beverage Management are instructed not to accept delivery of damaged cans or to dispose of immediately. All Provision Personnel reminded to report immediately to the F&B Management any such damage. Executive Chef instructed all cooks not to accept damaged cans from the Provision Room. Staff/First Purser to monitor Constantly				
11	PROVISIONS	33	1	No
CRACKED DECK TILES WERE NOTED IN THE MEAT WALK-IN FREEZER.				
Work in progress to rectify				
THE DECK AT THE ENTRANCE OF THE WHITE WINE/BEER STORAGE ROOM WAS IN DISREPAIR.				
Work in progress to rectify				
12	FOOD SERVICE GENERAL	33	1	No
CRACKED AND BROKEN DECK TILES AND PEELING SEALANT ON BULKHEADS WERE NOTED THROUGHOUT THE GALLEYS AND PROVISIONS AREAS.				

Work in progress to rectify

13 **FOOD SERVICE GENERAL**

21

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No

PEELING SEALANT IN VENTILATION HOODS ABOVE EQUIPMENT WAS NOTED THROUGHOUT THE GALLEYS. THIS WAS NOTED ON THE LAST INSPECTION.

Work in progress to rectify

14 **CORRECTIVE ACTION STATEMENT**

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SUN PRINCESS - CAS - 3/10/2004.